MULTI-DAY FOOD/CONDIMENT BAR
PRODUCTION RECORD

TRADITIONAL MENU PLANNING **SFA:** _Your School District USA_ **Site:** _Your School Site USA_

Production records are required daily for all meals claimed for reimbursement. This production record is designed for schools that have an ongoing food/salad bar. It is also useful for self-service condiments. Write in items used routinely before copying the form. The 'total amount used' column is used for nutrient analysis and documentation of meal pattern requirements.

Week of: _Month/Day_ Year: _XXXX_		Monday			Tuesday			Wednesday			Thursday			Friday				Total # Planned		
		E	H	A	E	H	A	E	H	A	E	H	A	E	H	A		E	H	A
Record Daily Planned Participation: E (K-3) H (4-12) A (Adult) ⇨		60	90	7				60	80	5										
Food Items Used and Form	**Recipe #/# Servings or Product Name & Code # or Commodity**	On Monday record the total amount of all foods prepared. As foods are added during the week, record the quantities. On Friday record the leftover amount of each item and calculate total used that week.															**Leftovers** ⇨	**Total Amount Used**		
Lettuce Salad Mix		10#						10#						10#			0	30#		
Baby Carrots		11#						10#									0			
Peaches, canned lite syrup		1 #10												1 #10						
Fresh cantaloupe A/P, cubed		15#															0	15#		
Jello w/applesauce SR #2 50 svg (1/2 c)		50 svg															0	50 svg		
Fresh apples		50 ea																		
Cheese, Am processed shredded commodity		8#						8#												
Cottage Cheese 1% (5 # cartons)		10#						10#									0	20#		
Ranch Dressing lite		2 gal						1 gal												
BBQ Sauce		2 gal															1/2 gal	1.5 gal		
Jelly pkts (1 T)		125 pkts															25 pkts	100 pkts		
Celery A/P, fresh raw stix								7.5#									0	7.5#		
Bananas, fresh whole								60						50			0	110		
Pears, canned lite syrup								1 #10									0	1 #10		

SD Child & Adult Nutrition Services 11/03

					2 gal	0	
Ketchup							

EXAMPLE

MULTI-DAY FOOD/CONDIMENT BAR
PRODUCTION RECORD

TRADITIONAL MENU PLANNING   SFA: __Your Local Agency USA_____ **Site:** __Your School USA_____

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Week of: __month/day_____ Year: __xxxx_____	Monday			Tuesday			Wednesday			Thursday			Friday				Total # Planned		
	E	H	A	E	H	A	E	H	A	E	H	A	E	H	A		E	H	A
Record Daily Planned Participation: **E (K-3) H (4-12) A (Adult)** ⇨	5	50	2	0	70	2	10	50	2	0	55	1	5	45	3		20	270	10
Food Items Used and Form / **Recipe #/# Servings or Product Name & Code # or Commodity**	On Monday record the total amount of all foods prepared. As foods are added during the week, record the quantities. On Friday record the leftover amount of each item and calculate total used that week.															**Leftovers** ⇨	**Total Amount Used**		
Lettuce, ready to eat salad mix	10#			7#			7#			5#			3#			2#	30#		
American processed cheese, shredded, comm	3#			1#			1#			2#						.5#	6.5#		
Eggs, large, hard boiled	2 doz.			3 doz.			16 eggs									0	76 eggs		
Carrots, fresh, baby	5#						3#						1#			1#	8#		
Tomatoes, fresh, diced, comm	4#						2#			1#						0	7#		
Potato salad, USDA E-9 (1/2 cup/serving)	50 servings			50 servings												25 servings	75 servings		
Turkey, diced, comm				3#						2#						0	5#		
Marshmallow fluff salad, school recipe #5							2 gallons			8 cups						0	40 cups		
Watermelon, fresh, cut up				20#						15#						4#	31#		
Peaches, canned in lite syrup, comm	1 #10 can						1 #10 can						1 #10 can			½ #10	2.5 #10 cans		
Pineapple chunks lite syrup, comm				2 #10 cans						½ #10 can						0	2 ½ # 10 cans		
Ranch Dressing, low-fat, school recipe #11	2 qts			1 qt			2 qts			1 qt			1 qt			0	7 qt		
French Dressing, reg., bottled (Kraft)	½ qt			1 qt						1 qt						0	2 ½ qts		
1000 Island, low-fat, school recipe #10	1 qt						1 qt			1 qt						.5 qt	2.5 qts		
Saltine crackers, 2 crackers per package	3#			1#			2#			1#						.5#	6.5#		
Tuna Casserole, school recipe #20, leftover 7/9				1 12x20 pan			1 12x20 pan									0	2 12x20 pans		
Wheat bread, slices, extra 1.5# loaf	3 loaves			2 loaves			2 loaves			1 loaf			2 loaves			1 loaf	9 loaves		
White bread, slices, extra 1.5# loaf	3 loaves			2 loaves			2 loaves			2 loaves						0	9 loaves		
Margarine pats = 1 TBSP	125 pats						100 pats			75 pats						35 pats	265 pats		
Jelly packets = 2 TBSP	100 packets			100 packets			50 packets			50 packets							300 packets		

SD Child & Adult Nutrition Services 11/03